🧁 Quick Breads Guided Notes · ANSWER KEY

Culinary 1 · Unit 3 Quick Breads · Level 2 guided notes. Use with the slides and videos.

Name: _____ Date: _____ Period: _____

Fill in each blank with a word from the word bank in that box. Each word is used one time.

🧰 A. Words to Know

1. A **quick bread** rises fast with baking soda or baking powder.
2. **Gluten** is the protein in flour. Too much mixing makes it **tough**.
3. A **batter** is wet. You can pour it or drop it.
4. A **dough** is thick. You can touch it and shape it.
5. To **cut in** means to mix solid fat into flour until it looks like peas.

Word bank: **batter** · **cut in** · **dough** · **quick bread** · **tough**

🍞 B. Quick or Yeast?

6. Circle the 4 quick breads:

Muffins · Pizza · **Scones** · **Pancakes** · Dinner rolls · **Biscuits**

7. Yeast breads need time to **rise**.

Word bank: **rise**

⚙️ C. Ingredient Jobs

8. Draw a line from the ingredient to its job:

(Key: 🌾 Flour → structure: holds it together · 🫧 Baking powder → makes it rise · 🧈 Fat → tender + flavor · 🍬 Sugar → sweet + brown · 🥛 Liquid → moist)

🌾 Flour	tender + flavor
🫧 Baking powder	sweet + brown
🧈 Fat	moist
🍬 Sugar	structure: holds it together
🥛 Liquid	makes it rise

9. Baking soda needs an **acid** to make bubbles.
10. Baking powder is double **acting**.

Word bank: **acid** · **acting**

🧁 D. Muffin Method

11. Number the muffin method steps 1 to 4:

_2_ Mix the wet ingredients

_4_ Fill paper cups ⅔ full

_1_ Mix the dry ingredients

_3_ Stir wet into dry just until wet

12. Overmixed muffins have _tunnels_ and peaks.

13. When a _toothpick_ comes out clean, it is done.

Word bank: **toothpick** **tunnels**

🥐 E. Biscuit Method

14. Biscuits use _solid_ cold fat.

15. A _pastry_ blender cuts butter into flour.

16. Scones are done when they are golden _brown_.

Word bank: **brown** **pastry** **solid**

Level 2 version of the gen ed "Quick_Breads Note Taking WS + Quick Breads Vocab Questions."